



Ouisie's

T A B L E



*OUISIE'S TABLE IS PROUD TO CELEBRATE 44 YEARS OF SERVING
OUR COMMUNITY, FAMILY AND DEAR FRIENDS.*

MENU

MAY 23RD & 24TH

APPETIZERS

GRAPEFRUIT & RED ONION SALAD
ON ROMAINE LETTICE, BELGIAN ENDIVES & HONEY LIME
POPPY SEED DRESSING 3.00

YELLOW SQUASH, MUSHROOM & ORANGE SOUP 2.00

ENTREES

————— CHICKEN FRIED QUAIL —————
WITH BLACK PEPPERCORN GRAVY, MUSTARD GREENS
& CORN PUDDING 12.00

————— BLACKENED RED FISH —————
ON A BED OF VEGETABLE PAELLA 11.00

————— PORK TENDERLOIN MEDALLIONS —————
TOPS ORZO PASTA IN A BASIL CREAM SAUCE 10.00

DESSERT

TIRAMISU 3.00

WINE SPECIALS

TRINITY OAKS CHARDONNAY 2015 CA

25.00 BY THE BOTTLE OR 7.00 BY THE GLASS

LEESE-FITCH CABERNET SAUVIGNON 2014 CA

29.00 BY THE BOTTLE OR 8.00 BY THE GLASS

WE HOPE TO SEE YOU NEXT WEEK FOR A BRAND NEW MENU!



CHECK OUT OUR DINNER MENU FOR ORIGINAL DISHES
INCLUDING OUISIE'S SPLENDED SPUD, CRISPY FRIED GULF COAST
OYSTERS, THE STILTON KIT, SHRIMP & CHEESE GRITS,
PAN ROASTED CHICKEN WITH RUNNING GEAR, AND
OUISIE'S ORIGINAL CHICKEN FRIED STEAK.

